Cont Ed 2010-11

Entry Level Food Manufacturing Worker

Summary:

Develop an entry level job skills training course for persons interested in working in the food manufacturing industry.

Description

Request for 40 hours of curriculum development money to develop an entry level job skills training course for persons interested in working in the food manufacturing industry. This course curriculum could include: forklift training, ladder safety, food handling, customer service, strength training.

Development of this course would work in partnership with Glory Bee Foods, Golden Temple, Monster Cookie Company, Nancy's, Surata Soyfoods, Pasta Plus, and Oregon Natural Meat.

At the end of this 10 week (30 hour) course, students would have skills to apply to work in an entry level position in food manufacturing.

Questions and Answers

How is the initiative linked to the Unit Plans most recently submitted?

- 1. How does it continue the achievement of those goals?
- 2. If this is a continuation of an initiative started last year, make sure that relationship is clear.

How is this initiative linked to the efficiencies and productivities plans you had last year?

- 1. How does it continue the achievement of these plans?
- 2. If this is a continuation of an efficiency or productivity plan started last year, make sure that relationship is clear.

Increase enrollment Increase FTE

Describe the resources needed:

Curriculum Development (CD) funds

What specific measurable program outcomes do you expect to achieve with this initiative? The outcomes should be specific enough to be measurable. Also, outline the method that will be used to determine the results.

Students will learn skills to help they qualify to apply for entry level jobs in the food manufacturing industry. Students learning would be access by quizzes and a final exam

Department Priority:

2

Unit Resources:

Funding from department funds could be available.

Funding Request: Carl Perkins

Funding Request: Curriculum Development

1. List the following information

- Course Numbers (titles if not currently offered)
- Instructor Name(s) who will work on the curriculum development
- Whether each of the courses is in, or has been through, the curriculum approval process

Entry Level Food Manufacturing Skills Class Paul West will be the lead instructor and developing curriculum no this is not going through the curriculum approval process

2. List each course number (or title) and the materials to be created for each class

- Instructional goals, objectives, syllabi and outlines
- Lab instruction packets
- Practice, quiz, presentation &/or demonstration materials
- Other (specify)

Entry Level Food Manufacturing Skills Class

The materials for this class would be developed upon approval of curriculum development funds

3. List each course number (or title) and give your timeline for beginning and completing each course curriculum development.

Entry Level Food Manufacturing Skills Class

Curriculum development would begin summer 2010 with the class being ready to offer to students by winter term 2011.

4. What are up to 3 departmental instructional goals that are met through the development of curriculum in each class?

Increase enrollment which will increase FTE

5. List each course number (or title) and give the value of the development of curriculum in each course to other faculty members.

Entry Level Food Manufacturing Skills Class

This class will be taught in modules so the success of students in each module will influence the success of the next module

6. List each course number (or title) and say how many students will be served by the development of curriculum in each class.

Entry Level Food Manufacturing Skills Class 10-15 students each term

7. List each course number (or title) and give the specific benefits to students that you expect from the development of curriculum in each class.

Entry Level Food Manufacturing Skills Class

This class will give students the job skills to qualify to apply for an entry level food manufacturing job.

8. List each course number (or title) and give the specific benefits for diversity that you expect from the development of curriculum in each class.

Entry Level Food Manufacturing Skills Class

This will help students who may not have confidence to apply for entry level jobs in food manufacturing the skills and confidence they may need.

9. List each course number (or title) and give the specific benefits to sustainability that you expect from the development of curriculum in each class.

Entry Level Food Manufacturing Skills Class

Local Companies will be hiring these students. These local companies support local farmers and food producers

10. List each course number (or title) and give the specific effects on distributed learning that you expect from the development of curriculum in each class.

Entry Level Food Manufacturing Skills Class

This would be a classroom class with a hands-on component which would benefit those students whom perhaps are more tactile learners

Hours requested for Curriculum Development funding:

Please enter the amount of one of the following:

- 100 hours maximum for new development.
- 70 hours maximum for course revision
- 50 hours for 3-4 credit conversion
- other (use if multiple courses addressed in one initiative

Do not enter any characters other than numbers and a decimal.

How many hours are you requesting? If there are multiple courses addressed in the initiative, please list each course number (or title) and give the number of hours requested for each course.

40 hours

Can this initiative be partially funded?

No

Partially funded curriculum development HOURS requested:

Explanation of effect of partial funding:

Funding Request: Technology Fee